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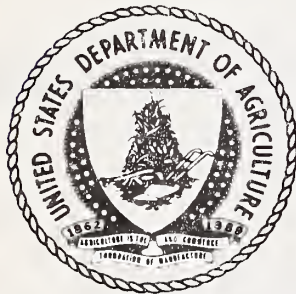
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ISSUANCES

of the

Meat and Poultry Inspection Program

FEBRUARY 1981



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Change 81-2, Meat and Poultry
Inspection Manual

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

February 1981

CHANGE: 81-2

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
33 and 34	33 and 34	81-2

Pen-and-Ink Changes

1. Page 226, section 22.4(k)3, line 12, insert the following sentence after the phrase "New Certificate." "The date on the new certificate shall be the same as shown on the old certificate."
2. Page 228, section 22.20(b), paragraph 2, line 3, change the word "Numero" to "Número"; line 5, change "denominacion" to "denominación"; line 18 should read "volatería y los productos de volatería".
3. Page 261, section 22.4(b)(iii)(2)c, line 3, change the word "It" to "If".
4. Page 261o, section 22.63(b)(1), add a new paragraph to read as follows: "Fresh/frozen poultry for ship stores may originate from any USDA inspected plant."

Paper, used as a container lining, must not disintegrate when in contact with product. All paper adhering to frozen product shall be removed before product cutting.

Plastic, used as immediate container or in manufacture of such container, must not contain any material which may contaminate food product.

(l) Shovel

Shovel edges shall be kept smooth. They shall be ground as necessary to prevent debris accumulations and rolling edges from crumbling and falling into product.

Ice shovels shall be constructed to facilitate maintenance and sanitation. Wooden handles are unacceptable since they absorb moisture, support bacterial growth, and shed splinters onto product.

All shovels used for edible product or ice shall be kept off the floor. Shovels used for inedible product shall be identified.

(m) Bottles

Glass bottles other than product containers are not permitted in operating departments.

(n) Window Panes

Broken or cracked window panes shall be replaced promptly.

(o) Pallets

Structurally acceptable and clean pallets of approved material--metal, plastic, wood, etc.--may be used for temporary in-plant storage of packaged or properly protected unpackaged product, and for transfer of packaged product. Wood pallets shall not be used in lieu of operating equipment (tables, stands, storage racks, etc.) or for product defrosting, nor shall they contribute to unsanitary conditions or result in product contamination.

*** (p) Denaturants**

* Finely powdered dry charcoal applied
* to inedible products may become depo-

sited on overhead structures by air movement and become a potential product contaminant. Therefore, charcoal should not be used as a denaturant in forced-air refrigerated processing areas. Denatured products stored in areas with edible products should be in closed containers. *

8.32 MAGNETIC TRAPS

They may be used for removing iron particles from chopped product; however, they shall not be used as substitute for inspection procedures.

8.33 CAR, TRUCK, TRAILER

Product shall be loaded only in suitable and clean cars, trucks, or trailers. As a minimum requirement, vehicles shall protect product from weather and road contamination, and shall be free of objectionable odors and foreign materials--meat and fat particles, grease, trash, dust, etc. Vehicles hauling exposed product have the requirements of immediate containers. All interior surfaces must be clean and intact. Closed doors must produce a dust-proof seal.

8.34 CONTAINER

(a) Immediate Container

It may be of acceptable cloth, cardboard, paperboard, metal, wood, glass, plastic or a combination.

(1) Truck, gondola. Properly closed and sealed metal trucks or gondolas may be used for shipping product between official plants and approved warehouses.

(2) Cardboard combo-bins. These or similar large containers--strong enough to withstand distortion during handling or product shipping--may be used as above and for intraplant purposes. Reuse of these containers shall be based on criteria in section 8.34(c)(3).

Large cardboard containers, used for product identity (Part 18) or when required to prevent product contamina-

tion, shall be covered by an overlapping lid of same material as the container, or by a heavy gauge poly-bag liner at the top and a plastic cover--of at least the same strength--placed over the container and securely fastened to the sides.

(b) Metal Container

(1) **Drum.** Drums coated on inner surface with lacquer or resin may be used for rendered fats if coating is smooth, odorless, hard, does not peel or blister, and is approved by
* SCI-FIAD.

Such approval is given only to manufacturer after submitting a statement showing chemical composition, intended use, application method, reaction to water and fat, etc.

Steel drums may be used as containers for (meat) products other than edible

rendered fats, provided they are:
1. Used as shipping containers only.

2. Free of debris, rust, corrosion, and galvanized.

3. Reasonably free of dents and distortions, and with tight seams.

4. Lined with a water-tight bag of approved plastic at least 2 mils thick, and cleaned (inside and out) before liner insertion.

(2) **Used Drum.** Steel drums (used for edible rendered fat) may be reconditioned without prior inspection; however, they must be carefully examined by the inspector before use to determine whether former contents have been removed, galvanizing or lining is intact, inner surface is free of dents, cracks, etc.

Acceptability of steel drums as product containers can be determined by examining them for cleanliness and absence of possible contamination sources.

Acceptability of inner surface coating can be determined by submitting to
* SCI-FIAD name of material used and name and address of firm that applied the coating.

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(3) **30-Pound Tin Can.** Standard 30-pound cans with fitted covers are acceptable for packing unrendered (poultry) fat after chilled to 40° F.

(c) Wooden Container

(1) **Slack barrels.** These and similar containers shall be carefully examined for wooden splinters, and shall be lined with suitable material.

In opening slack barrels and similar containers, product contamination by nails and wooden splinters must be prevented.

In opening burlap or muslin-covered slack barrels, cloth covering shall be completely removed before puncturing the paper under the cloth.

(2) **Boxes, crates.** Fiberboard boxes of sufficient strength, properly lined wooden crates, or wirebound boxes may be used as product containers.

Wirebound boxes are unacceptable as immediate containers for unrendered (poultry) fat.

(3) **Used wooden or fiberboard containers.** They may be reused as edible product containers provided they are:

a. Structurally acceptable, clean, and free from contaminants--splinters, stains, odors, fat and meat particles, dust, etc.

b. Carefully checked by plant employee before use and, if unacceptable, rejected and destroyed promptly.

c. Properly stored in an area approved by inspector in charge.

d. Lined with suitable material and labeled as required by regulations. Nonapplicable labeling or printing must be removed or covered by masking paint.

Exception. Containers provided by customers for their own product are exempt from these requirements if they are clean and properly lined to protect the product.

When above requirements are not met, reuse of such containers shall be discontinued.

For additional protection, paraffined paper cups may be used for closing barrel or tierce bungholes.

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